

IN THE CLAIMS

Claim 1 (Currently Amended): A method for producing an alcoholic beverage with foaming properties comprising:

- (a) mashing and liquefying malts, or malts and adjuncts into a mash,
- (b) filtering said mash to obtain a wort,
- (c) adding hops to said wort and boiling said wort to create a pre-fermentation liquid,
- (d) fermenting said pre-fermentation liquid using a brewers' yeast to obtain an alcoholic beverage,
- (e) filtering said alcoholic beverage with foaming properties after fermenting, wherein a pea protein is added during (a) to the mash, (b) to the wort, (c) to the pre-fermentation liquid and (d) to the alcoholic beverage or between (a) and (b) to the mash, (b) and (c) to the wort, (c) and (d) to the pre-fermentation liquid, and (d) and (e) to the alcoholic beverage;

wherein said pea protein is from green peas of the species *Pisum Sativum L* and
wherein said alcoholic beverage has a higher NIBEM value than a beverage made by
an otherwise identical process that does not add green pea protein.

Claim 2 (Previously Presented): A method for producing an alcoholic beverage with foaming properties comprising:

- (a) preparing a pre-fermentation liquid using a syrup containing sources of carbon, sources of nitrogen, hops, a coloring matter and water as raw materials,
- (b) fermenting said pre-fermentation liquid with a brewers' yeast to obtain an alcoholic beverage with foaming properties,
- (c) filtering said alcoholic beverage with foaming properties after fermenting,

wherein a pea protein is added during (a) to the pre-fermentation liquid and (b) to the alcoholic beverage or between (a) and (b) to the pre-fermentation liquid and (b) and (c) to the alcoholic beverage.

Claim 3 (Previously Presented): A method for producing an alcoholic beverage with foaming properties by fermenting a pre-fermentation liquid, wherein a pea protein is added to said pre-fermentation liquid.

Claim 4 (Previously Presented): A method for producing an alcoholic beverage with foaming properties by fermenting a pre-fermentation liquid created from mashed raw materials containing malts,

wherein a pea protein is added to said pre-fermentation liquid.

Claim 5 (Previously Presented): An alcoholic beverage with foaming properties produced according to the method of claim 1.

Claim 6 (Previously Presented): An alcoholic beverage with foaming properties produced according to the method of claim 2.

Claim 7 (Previously Presented): An alcoholic beverage with foaming properties produced according to the method of claim 3.

Claim 8 (Previously Presented): An alcoholic beverage with foaming properties produced according to the method of claim 4.

Claims 9-17 (Cancelled)

Claim 18 (Currently Amended): An alcoholic beverage made by the process of claim 2 ~~which has a higher NIBEM value than a beverage made by an otherwise identical process which does not add pea protein.~~

Claim 19 (Currently Amended): An alcoholic beverage made by the process of claim 3 ~~which has a higher NIBEM value than a beverage made by an otherwise identical process which does not add pea protein.~~

Claim 20 (Currently Amended): An alcoholic beverage made by the process of claim 4 ~~which has a higher NIBEM value than a beverage made by an otherwise identical process which does not add pea protein.~~